

~~Abstract (Fig. 1)~~

The present invention relates to a method for the pasteurisation of drinks, in particular beer, by thermal treatment, in which before being filled into its containers a flow volume of the product is heated above a pasteurisation temperature and then cooled again, such that immediately after a heating phase (30) which lasts until a previously calculated maximum temperature (33) has been reached, the cooling phase (34) with decreasing product temperatures is commenced. In the method according to the invention there is no heat holding period during which the temperature is held constant. The method enables a high product temperature to be reached without exceeding the limits specified for the pasteurisation units applied.

FOOTNOTES

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